



Total Time
80 MIN.

Serving & Size
SERVING (1 TART + 3 TBSP SAUCE)

Difficulty
MEDIUM

Yields
24

A Tomato Soup custard based breakfast tart made with Campbell's® Healthy Request® Classic Tomato Soup, enveloped with cubes of whole grain bread, roasted seasonal vegetables and shredded cheese. Serve as an in-hand breakfast item, easy to eat on the go.


Nutrition Facts

Serving Size	SERVING (1 TART + 3 TBSP SAUCE)	
Amount Per Serving		
Calories	306	
	% Daily Value	
Total Fat	14.2g	22%
Saturated Fat	4.4g	22%
Cholesterol	221mg	74%
Sodium	553mg	23%
Total Carbohydrate		9%
27.4g		
Dietary Fiber	3.7g	15%
Protein	15.8g	32%
Vitamin A	25%	Vitamin C 36%
Calcium	17%	Iron 11%

INGREDIENTS

WEIGHT

MEASURE

olive oil		2	tblsp.
sweet onion, minced	10 oz.	2	cups
garlic, minced		1	tblsp.
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz each, divided		1	cans
water		1 1/2	cups
fresh parsley, chopped			
eggplant, diced 1/2-inch	16 oz.	6	cups
assorted bell peppers (green, red, yellow), diced 1/2-inch	12 oz.	6	cups
zucchini, diced 1/2- inch	12 oz.	6	cups
yellow squash, diced 1/2-inch	12 oz.	6	cups
sweet onion, diced 1/2- inch	28 oz.	6	cups
olive oil		1/4	cups
Herbes de Provence		2	tsp.
black pepper, cracked		1	tsp.
pasteurized liquid egg	48 oz.	6	cups
Parmesan cheese, shredded	3 oz.	1 1/2	cups
fresh parsley, chopped	1 oz.	333/1000	cups

**ROASTED VEGETABLE BREAKFAST TARTS MADE WITH CAMPBELL'S®
HEALTHY REQUEST® TOMATO SOUP**



kosher salt		1/4	tsp.
Herbes de Provence		1	tsp.
black pepper, ground		1	tsp.
parchment paper, individual liner(s)		24	ea.
whole-grain bread, individual slice(s)		24	slices
part skim mozzarella cheese, shredded	6 oz.	1 1/2	cups
Parmesan cheese, grated	3 oz.	1 1/2	cups



INSTRUCTIONS

Herbed Tomato Sauce:

1. In a sauce pan, heat oil over medium heat.
2. Add onions and garlic. Cook 3-4 minutes.
3. Stir in 3-1/2 cups of Campbell's® Healthy Request® Tomato Soup and water. Bring to a boil. Reduce heat. Simmer for 8-10 minutes.
4. Add parsley. Stir to combine. Reserve.

CCP: Hold for hot service at 140°F or higher until needed.

Vegetables:

1. Place vegetables into large bowl. Add oil, herbs and pepper. Toss to coat well. Evenly spread single layers of vegetable mixture onto 2-3 sheet pans.
2. Roast vegetables in a 400°F convection oven for 25-30 minutes. Stir often, or until each vegetable piece starts to caramelize and becomes almost dry.
3. Remove from heat. Cool to room temperature. Reserve.

CCP: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

Cheese Filling:

1. In a bowl, whisk together remaining Campbell's® Healthy Request® Tomato Soup, eggs, cheese, parsley, and seasonings until smooth. Reserve.

CCP: Hold for cold service at 41°F until needed.

Assembly:

1. Roll out bread slices until very thin. Place each slice of bread into a 1-cup parchment liner. Press into the liner to create a crust. Points of bread will stick up above the edge of the liner. Place evenly spaced onto sheet pans.

2. Top each slice with the following:

- #12 scoop, 1/3 cup roasted vegetable mixture
- 1 tablespoon mozzarella cheese
- 1/3 oz. ladle, 1/3 cup egg mixture (do not fill ladle to top)
- Sprinkle of 1 tablespoon Parmesan cheese.

3. Bake in a 325°F convection oven for 35 minutes, or until firm. Remove from heat. Cool slightly before serving.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve:

1. Using a #20 scoop (do not fill to top), top each tart with 3 tablespoons herbed tomato sauce. Serve immediately.